

# Instyle

DECEMBER 2008

## NOTABLE WINES \$30 OR UNDER

Chantelle Pabros, sommelier of the buzzed-about Chicago eatery L20, picks four of her favorites



**Au Bon Climat, Sanford & Benedict Chardonnay, Santa Ynez Valley 2006, \$30**

“Notes of peach make this American vintage excellent with lobster, cod and delicate white fish.” [au bonclimat.com](http://aubonclimat.com)



**Chiarito Vineyard, Negro Amaro, Mendocino 2004, \$30**

“Spiked with spiced blackberry, black plum and raspberry, it’s ideal with duck, short ribs or high-grade beef.” [chiaritovineyard.com](http://chiaritovineyard.com)



**Marko Polo Posip Cara, Korcula, Croatia 2005, \$17**

“This bright, high-acid white wine should be paired with light fare from the sea. Perfect with raw fish and oysters.” [crush wineco.com](http://crushwineco.com)



**Barbera d’Asti, Cà di Pian, La Spinetta 2006, \$23**

“Intensely perfumed with raspberries and strawberries, it has a long, elegant finish. Pair it with a hearty risotto or lamb.” [beaconwine.com](http://beaconwine.com)